



Position: Director of Food & Beverage
Facility: Summit Golf & Country Club
Location: Richmond Hill, ON
Closing Date: November 15, 2024

The Summit Golf & Country Club (SGCC), one of Canada's premier private golf clubs, is seeking a Director of Food & Beverage to lead the team through an exciting renovation to the Clubhouse. The Club is searching for an experienced self-starter to take the club to the next step of F&B offerings.

With a major clubhouse renovation planned for next fall, the incoming candidate will help shape some of the transformation of the social offerings for the golf first focused membership.

More about the Summit Golf & Country Club

Founded in 1912, SGCC is a golfers' club that combines a national ranked golf course with a stately clubhouse designed in 1930 by Edan Smith, Toronto's most famous architect of that time. The golf course was designed by arguably Canada's best-known architect, Stanley Thompson. Like so many of his other creations, it uses its natural surroundings to enhance the golfing experience. Even today, the Summit feels far away from the hustle and bustle just beyond its property. It remains a tranquil environment where you can share in the camaraderie and enthusiasm for the game of golf in a perfect social environment.



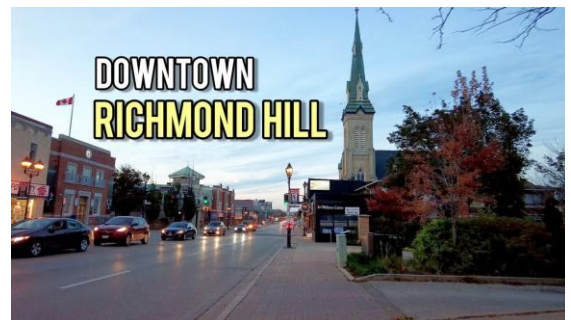
With a major clubhouse renovation planned and a committed approach to continual improvements to course and related amenities the Summit continues to be one of Canada's highest rated private golf clubs.

Additional information of the Summit Golf & Country Club

- SGCC has a diverse younger membership of 800+ members with a healthy waitlist.
- SGCC has hosted numerous premier events with the most recent being the 2019 Canadian Men's Mid-Amateur Championship. The Stanley Thompson golf course hosts approximately 34,000 rounds of golf per season
- The Club is committed to consistently providing a premier golf and dining experience to all members and guests in a warm and inviting upscale casual environment.
- The Clubhouse is approximately 26,000 sq feet and will expand further with the planned renovations.

More about Richmond Hill ON

Located directly north of downtown Toronto. It is a large municipality of the Greater Toronto Area, with over 200,000 residents. It is primarily made up of spacious, single-family houses set amid wide swaths of green space. Being north of the 407 Highway, commuting is much easier than the downtown city clubs, yet it has easy access to the transit system if you choose to visit the big city. Despite being on the north end of Yonge Street, Richmond Hill offers a slower pace of life.



It also has many surrounding areas which are considered desirable communities of the GTA. These include Aurora and Newmarket to the North, Stouffville to the east and King City to the west.....all within 20 minutes of Summit

Position Summary

Reporting to the General Manager:

- Manages the overall operation of the Clubhouse, including all food and beverage operations, daily facility maintenance operations and locker room services.
- This position plays a key role in ensuring that the clubhouse team is consistently providing a first-class member experience.
- You will build a cohesive team that is positive and engaged to work collaboratively with all departments to ensure the common goals are achieved.
- In addition, you will work closely with the GM and CFO to build, plan and implement budgets and provide strong leadership to direct reports.

Qualifications

- 5+ years senior food & beverage management experience, preferably in a private club environment.
- College or University Hospitality and/or Business degree would be an asset.
- Solid financial understanding of budgeting, profit/loss reporting & cost controls.

- Knowledge of service standards, wine, beverage and culinary operations.
- Computer proficiency to produce comprehensive reports relative to clubhouse operations to include but not limited to budget analysis, comparisons, projections and Key Performance Indicators (KPI).
- Experience of hiring, coaching, developing, mentorship and retention of key talent.
- Regular use of Microsoft office (Word, Excel, Power Point). Experience with Jonas software is an asset.

Desired Skills

- Goal driven with a strong sense of personal accountability for departmental results.
- Proven ability and demonstrated skills in time management, good judgement, planning and organization.
- Excellent communication skills – verbal, written & presentation.
- Self motivated with an outgoing personality and ability to engage professionally and effortlessly with members, guests and team members.

Compensation

The Summit Golf & Country Club will offer an attractive compensation package commensurate with experience. Will provide strong benefits package and professional development.

How to Apply

Interested individuals are invited to send their detailed resume and credentials in strict confidence to Charles Lorimer, Senior Recruiting Director, Fresh Golf Recruitment Solutions at charles@freshgolf.ca by November 15, 2024. You can apply directly by using our dedicated webpage www.freshgolf.ca/summit



More information of the Role

Key Responsibilities

- Establish and oversee operating standards and procedures for food and beverage service, culinary operations and clubhouse services.
- Manage and monitor the annual operating budget ensuring effective cost control procedures are implemented and taking corrective action where necessary.
- Assist in development of annual clubhouse capital budget.
- Provide effective leadership to direct reports, including coaching, training, managing performance and encouraging professional development activities for new and experienced employees.
- Work with the Facilities Manager to ensure preventative maintenance, safety, sanitation and cleanliness standards of all Clubhouse facilities and external buildings are consistently met by conducting regular inspections.
- Monitor employee compliance with safety procedures, update emergency plans and procedures and ensure training for these programs are conducted.
- Develop new and innovative ways to increase member participation in Club events.
- Build member relationships by being visible at the appropriate times, greeting members and guests and overseeing actual service delivery on a routine and random basis.
- Address and effectively respond to member and guest complaints and advise the GM about appropriate corrective actions taken.
- Help develop wine lists and bottle/glass wine sales promotion programs.
- Assist in planning and implementing successful off-season club events.
- Maintain records of daily business, member and special events to include all statistical analysis relating to business volumes.
- Identify continuous improvement opportunities and execute to improve operational efficiency and service delivery.
- Assist in the planning and execution, with other department leaders, on special projects assigned by the GM.

The Summit Golf & Country Club is an equal opportunity employer, and we would like to thank all applicants for their interest. Please note that only those considered for the position will be contacted.

In accordance with the Accessibility for Ontarians with Disabilities Act, 2005 and the Ontario Human Rights Code Summit Golf & Country Club will provide accommodations throughout the recruitment and selection process to applicants with disabilities. If selected to participate in the recruitment and selection process, please inform Human Resources of the nature of any accommodation that you may require.

www.golfsummit.com